

SIT30816 CERTIFICATE III IN COMMERCIAL COOKERY

This training is subsidised by the NSW Government under Smart and Skilled.

DESCRIPTION

This qualification reflects the role of commercial cooks who have a supervisory or team leading role in the kitchen. They operate independently or with limited guidance from others and use discretion to solve non-routine problems.

This qualification provides a pathway to work in organisations such as restaurants, hotels, clubs, pubs, cafes and coffee shops, or to run a small business in these sectors.

ENTRY REQUIREMENTS

1. Students must be 15 years of age or over.
2. Students are required to successfully complete the Language Literacy and Numeracy test and achieve Level 3 in the Australian Core Skills Framework across reading, writing, learning, oral communication and numeracy skill. Prospective students who have completed year 12 or provide an AQF Certificate III or above in any discipline will be deemed as meeting the entry requirements.
3. Satisfactorily complete a pre-training review interview to determine student's suitability for the chosen course.
4. Students are required to be physically fit to carry out some tasks as required by the course.
5. Students are required to have access to a computer and internet in order to complete assessments and read information on the units of competency.

COURSE MODE OF DELIVERY AND DURATION

Prospective students have the option of selecting the face-to-face, or blended delivery options over a period of 52 weeks. You are required to indicate your selection on the Enrolment Form.

PATHWAYS

Upon successful completion candidates may pursue:

- SIT40516 Certificate IV in Commercial Cookery

JOB ROLES

- Chef
- Cooks Assistant

RECOGNITION OF PRIOR LEARNING

Recognition of Prior Learning (RPL) is a method of assessing your current knowledge, skills and experiences that may have been acquired through informal training such as work history or formal training. RPL applications will be reviewed after you have enrolled and paid for the course. After enrolment, an RPL Kit can be requested from the Director of Studies by email.

CREDIT TRANSFER

If you have completed previous study that is the same as your intended qualification with another organisation you may be able to apply for a credit transfer or exemption. A JP certified copy certificate and transcripts must be provided when applying for a credit transfer.



WORLD-CLASS TRAINING

WORLD-CLASS LEADERS



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Total number of units = 25

- 21 core units
- 4 elective units

CORE UNITS

BSBSUS201	Participate in environmentally sustainable work practices
BSBWOR203	Work effectively with others
SITHCCC001	Use food preparation equipment
SITHCCC005	Prepare dishes using basic methods of cookery
SITHCCC006	Prepare appetisers and salads
SITHCCC007	Prepare stocks, sauces and soups
SITHCCC008	Prepare vegetable, fruit, egg and farinaceous dishes
SITHCCC012	Prepare poultry dishes
SITHCCC013	Prepare seafood dishes
SITHCCC014	Prepare meat dishes
SITHCCC018	Prepare food to meet special dietary requirements
SITHCCC019	Produce cakes, pastries and breads
SITHCCC020	Work effectively as a cook
SITHKOP001	Clean kitchen premises and equipment
SITHKOP002	Plan and cost basic menus
SITHPAT006	Produce desserts
SITXFSA001	Use hygienic practices for food safety
SITXFSA002	Participate in safe food handling practices
SITXHRM001	Coach others in job skills
SITXINV002	Maintain the quality of perishable items
SITXWHS001	Participate in safe work practices

ELECTIVE UNITS

ADMINISTRATION

BSBCMM201	Communicate in the workplace
TLIE1005	Carry out basic workplace calculations

ASIAN COOKERY

SITHASC001	Prepare dishes using basic methods of Asian cookery
SITHASC002	Prepare Asian appetisers and snacks
SITHASC003	Prepare Asian stocks and soups
SITHASC004	Prepare Asian sauces, dips and accompaniments
SITHASC005	Prepare Asian salads
SITHASC006	Prepare Asian rice and noodles
SITHASC007	Prepare curry pastes and powders
SITHASC008	Prepare Asian cooked dishes
SITHASC009	Prepare Asian desserts
SITHASC010	Prepare Japanese cooked dishes
SITHASC011	Prepare sashimi
SITHASC012	Prepare sushi
SITHASC013	Produce Japanese desserts
SITHASC014	Prepare dim sum
SITHASC015	Prepare Chinese roast meat and poultry dishes
SITHASC016	Prepare tandoori dishes
SITHASC017	Prepare Indian breads
SITHASC018	Prepare Indian sweetmeats
SITHASC019	Prepare Indian pickles and chutneys

CLIENT AND CUSTOMER SERVICE

SITXCCS006	Provide service to customers
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COMMERCIAL COOKERY AND CATERING

HLTAHA019	Assist with the monitoring and modification of meals and menus according to individualised plans
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WORLD-CLASS TRAINING

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SITHCCC003	Prepare and present sandwiches
SITHCCC004	Package prepared foodstuffs
SITHCCC009	Produce cook-chill and cook-freeze foods
SITHCCC010	Re-thermalise chilled and frozen foods
SITHCCC015	Produce and serve food for buffets
SITHCCC016	Produce pates and terrines
SITHCCC017	Handle and serve cheese
SITHCCC021	Prepare specialised food items
COMMUNICATION AND TEAMWORK	
SITXCOM001	Source and present information
SITXCOM002	Show social and cultural sensitivity
COMPUTER OPERATIONS AND ICT MANAGEMENT	
BSBITU202	Create and use spreadsheets
BSBITU301	Create and use databases
BSBITU306	Design and produce business documents
FIRST AID	
HLTAID003	Provide first aid
FOOD SAFETY	
SITXFSA003	Transport and store food
INVENTORY	
SITXINV001	Receive and store stock
SITXINV003	Purchase goods
WORK HEALTH AND SAFETY	
SITXWHS002	Identify hazards, assess and control safety risks
WORKING IN INDUSTRY	
SITHIND002	Source and use information on the hospitality industry

ASSESSMENT ARRANGEMENT

To be assessed as competent, learners need to provide satisfactory evidence to all the assessment requirements relating to their knowledge and skills relevant to the unit of competence. Assessment methods may include:

- Written activities
- Projects
- Observations
- Practical work placement

HOW TO ENROL

Applying to SEIA is easy. You can submit your enrolment application at any time by email to info@seia.edu.au. Call the Sydney Campus on **(02) 9649 6649**.

Once we receive your enrolment form, we will send you a Letter of Offer including all the enrolment conditions. When you accept it and return a signed copy along with payment, we will secure your place in your chosen course.

Enrol Now